

USE & CARE INSTRUCTIONS

IMPORTANT: RETAIN FOR FUTURE REFERENCE, READ CAREFULLY.

For assistance with use, parts and customer service call +1(203)888-9208 Monday through Friday, 9AM to 5PM EST, email info@polder.com or visit our website at www.polder.com.

Customers in the UK can call +44 (0) 1243 780501 or visit www.polderproducts.co.uk

If this is your first time using the Grill Partner Instant Read Thermometer, please be sure to remove the protective insulation tape from the battery compartment, protective sheet from the display screen and all warning labels before use.

PRECAUTIONS:

1. Do not clean the unit with an abrasive or corrosive compound. It may scratch the housing and corrode the electronic circuit.
2. Do not subject the unit to excessive force, shock, dust, temperature, direct sunlight, heavy exposure to water or humidity. Doing so may result in malfunction, shorter electronic life span, battery damage or distorted parts.
3. Do not tamper with the unit's internal components. It will invalidate the warranty.
4. Always clean the probe and cover with sheath after use.

TO INSTALL / CHANGE BATTERIES:

Warning: batteries may pose a choking hazard. Do not let children handle batteries.

This item uses two AAA 1.5V batteries. In order to ensure proper performance, be sure to replace batteries as a simultaneous set. Batteries should be removed from the thermometer if consumed or if the product is to be left unused for a duration of time. It is recommended to clean all battery contacts prior to installation.

Do not mix old and new batteries. Do not mix alkaline, standard (Carbon-Zinc), or rechargeable (Nickel Cadmium) batteries.

Always purchase the correct size and grade of battery most suitable for the intended use.

Replace all batteries of a set at the same time.

Ensure all batteries are installed correctly with regard to polarity (+ and -).

Remove used batteries promptly.

1. Battery door is located on the bottom of the unit.
2. Using a small phillips head screwdriver, carefully unscrew the battery door.
3. Insert two AAA batteries as shown to ensure correct polarity of the batteries (+/-):



4. Close the cover back into place and tighten screw.

DISPOSAL OF USED BATTERY:

Batteries may contain hazardous substances which could endanger the environment and human health.





This symbol marked on the battery and/or packaging indicates that used battery shall not be treated as municipal waste. Instead it shall be left at the appropriate collection point for recycling.

By ensuring the used batteries are disposed of correctly, you will help prevent potential negative consequences for the environment and human health. The recycling of materials will help conserve natural resources.

For more information about collection and recycling of used batteries, please contact your local municipality, your waste disposal service or the point of sale where you purchased this product.

TURN THE UNIT ON / OFF:

Press the 'POWER'  button to turn the product on. The unit will beep and the display will illuminate.

To turn the unit off, press and hold the 'POWER'  button for 3 seconds. The unit will beep and the display will shut off.

TO SWITCH BETWEEN CELSIUS OR FAHRENHEIT DEGREES:


The unit is set with Fahrenheit as the default. To switch, press the °C/°F button on the side of the unit.

The unit will beep, the display and torch light will illuminate and the display will read °C next to the temperature for Celsius degrees or °F for Fahrenheit, depending on the mode you have switched to. To switch back simply press the button again.

TO USE THE TORCH / SCREEN LIGHT FEATURE:



Press the LIGHT button to illuminate the LCD screen and turn on the torch light. The light stays on for 10-second intervals.

TO USE PRESET TEMPERATURES:

1. Press the MEAT button repeatedly to scroll through the options 'BEEF', 'VEAL', 'POULTRY', 'LAMB', 'PORK', and 'FISH'. The screen will illuminate, also showing the USDA recommended safe temperature for each selection.
2. Select taste level (only applies when cooking 'BEEF', 'VEAL' or 'LAMB'). After selecting either 'BEEF', 'VEAL' or 'LAMB', press the 'TASTE' button to scroll through the options 'RARE', 'M.RARE', 'MED', and 'W.DONE'. The screen will illuminate, showing the preset temperature for each taste level of the selected meat.
3. Insert probe into meat. Place the tip in the thickest point of the meat and hold in place. Display will show actual temperature until the highest stable temperature is met.
4. Alarm will sound when meat reaches the target temperature. The temperature will continue to be read after the target temperature is reached.
5. The alarm can be turned off by quickly pressing and releasing the 'POWER'  button.

NOTE: taking the probe out of the meat will not automatically end the alarm.

TO USE OPEN (PROGRAMMABLE) SETTING:

1. Continue pressing the 'MEAT' button until PGM displays on the screen. This setting is listed after 'FISH' and will be visible in the upper right-hand corner of the screen.
2. Press the 'POWER'  button to allow the temperature to be adjusted. The set temperature will flash on the display.
3. Press 'MEAT' to scroll up or 'TASTE' to scroll down until the desired temperature is reached.
4. Press 'POWER'  button to confirm the setting. The display will revert back to the ambient temperature and the target temperature.

PRE-ALERT AND OVER COOKED LED INDICATOR:

When the ambient temperature is 5.4°F/ 3°C from the preset temperature, the LED indicator shows blue color. When the ambient temperature is over from the preset temperature, the LED indicator shows red color.

USE AND CARE:

Unit is NOT dishwasher safe. Clean stainless steel probe with soft cloth using soap and water. DO NOT PLACE IN DISHWASHER.

CAUTION: Please note that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and the receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced Radio/TV technician for help.